

GROUPS & EVENTS MENUS

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Drinks & Refreshments

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Champagne

From £50.00 per bottle

Wine

From £19.75 per bottle

Beer

From £4.60 per bottle

Spirits

From £5.00

Mineral water

From £3.50 per bottle

Soft drinks

From £3.50 per bottle

Enhance your experience with an addition of:

Chef's selection of canapés
£10.00 per person

Additional cheese course
£8.00 per person

Tea and coffee
£2.50 per person

Coffee and petits fours
£3.50 per person

A 12.5% discretionary service charge will be added to your final bill

We cater for all dietary requirements separately

All of our food and beverage prices are inclusive of VAT at the current rate
Please note certain dishes are subject to change dependent on seasonal produce

GROUPS MENU *(Available Monday to Saturday)*

Starters

Cream of parsnip soup, tarragon, croutons
Ruby beetroot Carpaccio, goat's curd, shaved chestnuts, pumpkin raisin toast
Treacle cured salmon, gribiche, heritage radish

Main courses

Roasted winter vegetables, soft polenta, pine nuts
Whole roasted plaice, Shetland mussels, charlotte potatoes,
sea vegetables, fennel cream
Red wine braised shoulder beef, horseradish mash, creamed mushrooms, curly kale

Desserts

Pistachio & blackberry bakewell, Tonka bean ice cream
Toffee apple cheesecake, calvados, apple sorbet
Chestnut mousse, chocolate, poached pears, pear sorbet

£45.00 per person

CHEF'S DINING EXPERIENCE *(Available Monday to Saturday in our Private Dining Rooms only)*

*Our chefs will create a bespoke tasting menu
based on the day's freshest market produce*

The package includes

A glass of Champagne on arrival

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Chef's selection of canapés

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5 course tasting menu

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Tea / coffee and petits fours

£75.00 per person

All of our food and beverage prices are inclusive of VAT at the current rate
Please note certain dishes are subject to change dependent on seasonal produce

SET LUNCH MENU

(This menu is served Monday to Saturday for lunch – Not available in December)

Mushroom soup, crème fraîche, croutons
Dill cured salmon, cucumber, water melon, mint
Duck rilette, pickles, chargrilled bread

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Fillet of sea bream, Niçoise salad
Ballotine of chicken, truffle mash, spring onion
Pea and courgette risotto, Parmesan cheese

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Egg custard tart, blackberry ice cream
Banana bread, sesame, pineapple
Milk chocolate mousse, honey comb ice cream

Two Courses £21.00 per person

Three Courses £24.00 per person

*Please kindly note that this is a sample menu
and subject to change on the day*

SUNDAY MENU

(Available for lunch and dinner on Sundays)

Soup of the day

Tea cured salmon, blood orange, beetroot, mache
Pear and chicory salad, salted walnuts, blue cheese
Ham hock and foie gras, pear puree, hazelnut salad

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Roast Hereford rump beef, Yorkshire pudding, horseradish cream

Roast Dingley Dell pork, crackling, apple sauce

Herb crusted cod loin, buttered leeks, fennel cream

Vegetarian roast, fruit and nut stuffing, seasonal vegetable

Served with: Roasted potatoes, parsnips, squash, hispi cabbage
roasted carrots, Yorkshire pudding

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Banana tart Tatin, honey comb ice cream

Vanilla brûlée, lemon and thyme ice cream

Lime cheesecake, ginger beer sorbet

Chocolate brownie, milk Ice cream

£35.00 per person

*Please kindly note that this is a sample menu
and subject to change on the day*

GROUPS FESTIVE SEASON MENU

(Available Monday to Saturday from 24th November to 24th December)

Starters

Broccoli and Stilton cheese soup, croutons

Baked Brie, red onion marmalade, walnut brioche, port wine

Lancashire duck liver pâté, plum chutney, onion toast

Beetroot cured Scottish salmon, horseradish, fennel and orange salad

Main courses

Norfolk bronze turkey breast, stuffing, chipolata, potatoes, cranberry sauce

Welsh braised lamb neck, truffle mash, curly kale, roasted onions

Herb-crusted cod loin, charlotte potatoes and spinach, anchovy butter

Roasted butternut squash, sweet potato purée, lentil dressing

Desserts

Christmas pudding baked Alaska

Black Forest cherry trifle

Profiteroles with coffee and caramel

Lincolnshire cheddar cheese, savoury scones, fig jam

£45.00 per person

We also offer a lunch menu for £35.00 per person available from Monday to Friday
Please contact us for more details

MEETING BREAKS

Selection of tea and coffee with assorted biscuits

£5.00 per person

Selection of tea and coffee with assorted pastries

£7.00 per person

Selection of tea and coffee with assorted cakes

£7.00 per person

BREAKFASTS

Cold Breakfast

Freshly squeezed orange and grapefruit juices

Seasonal fruit salad

Homemade Danish pastries and croissants
with butter, marmalade and preserves

Selection of breakfast cereals and muesli

Vanilla yogurt, granola and fruit compote

£16.00 per person

Hot Breakfast

The above 'Cold Breakfast' selection including a choice
of one of the following options for the whole table:

Scrambled eggs with smoked salmon

or

Full English breakfast

£22.00 per person

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DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen and flipcharts

£45.00 per person

The following additional options are available:

Cold Breakfast

£9.00 extra per person

Hot Breakfast

£15.00 extra per person

Three course lunch menu

Price on request